



CARGASACCHI-JALAMA 375 ml.

2009 - PINOT GRIGIO - SANTA BARBARA COUNTY

Winemaking: The Pinot Grigio grapes for the Invincible Sun are allowed to ripen to the maximum attainable sweetness that the vine is able to produce. When maximum natural physiological ripeness occurs, the arm, where the trunk emanates from the head of the vine, is cut. At the same time all of the leaves in the fruiting zone surrounding the grape clusters are removed.

After an additional 2-3 weeks of hang time, the dehydrating fruit is harvested at an extremely ripe state without botrytis and without any mold. Only the perfect and unblemished fruit is picked. It is picked cold, and then pressed and fermented in neutral barrels.

This is a very bright, clean and aromatic expression of the Pinot Grigio grape varietal, not cloyingly sweet in the mouth, but rather possesses a firm core of acidity that frames the ripe, appealing flavors.

Vineyard & Appellation: Cargasacchi-Jalama Vineyard, Santa Barbara. The relatively isolated Cargasacchi-Jalama Vineyard near Point Conception is the most proximate to the Pacific Ocean and also the westernmost Pinot Noir vineyard in Santa Barbara County. The vineyard lies outside and to the southwest of the Sta. Rita Hills and Santa Ynez Valley. The mesoclimate is strongly influenced by a coastal eddy that creates and circulates sea fogs. During the summer, this fog burns off late in the morning to be replaced by warm sun, but returns in the late afternoon billowing off the nearby Pacific.

Wine notes: Floral and fruit notes on the nose with bright lifting aromatics of white peaches, ginger, lavender and pie crust. Lighter bodied and not cloying, this is a refreshing late harvest wine with concentrated flavors that include nectarine, pear, mango and lime. The 2009 Invincible Sun is the ripest produced to date and along with white fruit and citrus there are hints of baking spice, peach pie and crème brulee.

*This wine is not filtered and has some sediment.